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N. GOODSELL, EDITOR.

CURCULIO.

On the last of May this formidable little enemy made his appearance upon our plum and apricot trees, to the no small annoyance of the lovers of fine fruit. We hope our farmers and gardeners will not fail to make exertions to protect their fruit from being destroyed by them. As some of our readers may not have become acquainted with this insect, we would inform them that it is a small, dark brown bug, about the size of the striped cucumber bug, which makes his appearance in the latter part of May, upon our apricot, nectarine and plum trees, causing the destruction of the fruit by making a small incision into it, in which incision they deposit an egg which hatches into a small worm, which, as it increases in size, wends its way into the fruit to the center, destroying in many instances the stone, which seems while soft to be its favorite food. The fruit looks rough, and small drops of gum are to be seen upon its surface at the place where the incision was first made, which are often attributed to some blight or mildew, which is supposed to be the cause of the failure of the fruit. The preventives which are most likely to succeed are, first, keeping hogs in fruit yards, which by eating the fruit as it falls, thereby destroy the grub or worm within it, which otherwise might prove the parent of a numerous progeny. Some aver that smoking the trees when the leaves are wet with dew, by burning under them refuse of animal and vegetable matter, will drive them from such trees; and we mentioned a case last year, where some trees had perfected their fruit, owing to some small lamps having been kept burning in them through the nights at that season when the curculio was depositing their eggs. We hope all our horticulturists will be on the alert to discover some antidote against these mischievous insects.

VEGETABLE CURIOSITY.

We have lately examined a peach tree which was raised from the seed by Mr. A. Brown, of the town of Greece in this county, which is a great curiosity, as exhibiting variations from the common laws of vegetation. At the season when other trees put forth their blossoms, there may be seen upon this a great number of button shaped buds or projections, corresponding in situation to the blossoms on other trees, which, instead of expanding and showing petals or flower leaves, send out from thirty to forty small peaches. As these increase in size they make a singular appearance, and would leave us to conclude that not only the stamens and petals by some unaccountable process, had been changed into rudiments for fruit. It is not uncommon, among garden flowers, to see those monstrosities which we call double flowers, (as the double Peony) in which all the stamens have been converted into petals, from which circumstance such flowers do not produce seed; but we do not recollect to have seen an instance where stamens and petals both appeared to have been converted into capsules or fruit.—Should any of our nurserymen have noticed the like sports of nature, we would be glad to hear from them.

ON BREEDING ANIMALS.

During the months of May and June, much attention is necessarily bestowed upon the propagation of horses and cattle. There is one error in opinion respecting the breeding of animals, which is quite common; that is, that more depends upon the choice of males than females, whereas the contrary we believe to be the truth.—Better to breed from a fine female with an indifferent male, than from an indifferent female with a fine male.

TO INCREASE THE DURABILITY OF POSTS.

It is said that by boring a hole of half an inch or an inch in diameter, near the surface of the ground, and at an angle of 45° with the same, nearly through the part, and filling the same with salt, that their durability will be greatly increased. As the experiment is simple, we hope some of our good farmers will try it, and give the results to the public.

CORN AND POTATOES.

Owing to the unfavorable weather for the two past weeks, much land that was intended for corn remains unplanted. Experience has proved that late planted corn is not as profitable as potatoes, and the latter crop may be planted during all the month of June. It is important to farmers that the plough should be kept moving during the months of May and June, and if the season proves unfavorable for one crop, resort to another. If fields are not planted, there will not be crops for harvesting. It is safe for farmers to cultivate many different crops, so that if one fails others may not. Those who run entirely upon one kind of crop or stock, are more liable to be injured by the fluctuations of markets than those who have different kinds of crops, as it is rare that all kinds of produce are depressed at once.

SHEEP.

Let every farmer who would improve his flock of sheep, remember that one step towards such improvement is to put a mark upon such ones as he finds deficient in good qualities at the time of shearing. As soon as convenient, let such sheep be separated from the better part of the flock, put in good feed, and prepared for the butcher. Better for a farmer to give away the poorer half of his flock, than sell the better half and keep the poorer.

WHEAT, COCKLE AND CHESS.

We have seen in this market the price of particular loads of wheat reduced from three to six cents per bushel from what it would have been, had it been free from cockle and chess. There is certainly a want of calculation with many of our farmers on this subject. At this season of the year, both cockle and chess may be readily distinguished from the wheat; and we hold it as a matter of economy to have them separated, by pulling up the former before they are so far advanced as to render the seeds capable of vegetating, the old maxim of "letting both grow together until the harvest," to the contrary notwithstanding. We are not aware that any of our farmers pretend that cockle turns into wheat, or that wheat turns into cockle, but they are content to allow this plant to grow after the first design of the Creator, "yielding seed after his kind," which privilege they are not willing to allow to *chess*, but would feign have it transformed as often as Pat's puppy, for the sole purpose of affording a kind of excuse for the slovenly farmer, (and we believe none others ever make use of it,) "that the quantity of chess seen with his wheat is owing to the severity of the past winter, and not to the want of care on his part." Now if this is any *quietus* to a lazy man's conscience, we are not disposed to quarrel with him about it; but it such farmers would practise going over their fields at this time of the year, and pulling out all the cockle and chess, they would find that the increase in the price of their wheat when carried to market, would amply compensate them for the trouble, and the saving on the part of "wear and tear of conscience," would be immense.

DUTY OF ASSESSORS.—By the Revised Statutes, Vol. I, page 703, it is made the duty of Assessors, at the time of making their annual assessments, to ascertain the number of *Dogs* liable to be taxed, to enter in lists to be made by them, the name of every person in their respective towns, then owning or keeping any dog, the number kept by such person, and the whole amount of tax to be paid by him. If assessors would perform this part of their duty faithfully we should seldom be alarmed by the cry of *Mad Dogs*.

New Gazetteer of the U.S.—Edward Hopkins, Hartford, has in press a new Gazetteer of the United States, containing copious descriptions of all its divisions, with full geographical and statistical notices, by Wm. Darby and Theodore Dwight, jr. Two years' labor has been bestowed on the compilation; which will extend to 550 or 600 pages.

The editor of the "Genius of Liberty," printed at Leesburg, Virginia, mentions the fact, that a citizen of Fauquier county, in that State, "recently sent *sixteen* of his own children, lawfully born in wedlock, to a neighboring school, at one and the same period of time."

SCARE CROWS.

White woollen yarn stretched across a corn field proves one of the most effectual scare crows.

THE WEEVLE.—Salt is said to be a complete preventive against the destruction of wheat by the weevil. Mix a pint of salt with a barrel of wheat, or put the grain in old salt barrels, and the weevil will not attack it. In stacking wheat, four or five quarts of salt to every hundred sheaves, sprinkled among them, will entirely secure them from the depredations of this insect, and render the straw more valuable as food for cattle.—*Horticultural Register*.

(From the Library of Agricultural and Horticultural Knowledge.)

THE DAIRY.

In treating of the dairy we propose adopting the following arrangement:

1. Situation of the dairy.
2. Nature and properties of milk.
3. Making and curing of butter.
4. Process of cheese making.

I. SITUATION OF THE DAIRY.

1. The dairy house should be erected in a situation which is airy. The walls and roof protected from the influence of the sun, that the temperature throughout the year may range from fifty to fifty-five degrees; hence, a northern aspect will be most desirable. A dry situation should be selected to give facility to cleanliness; all stenches are injurious—it will, therefore, be advantageous to use spring water frequently, (and especially during the warm weather,) which, if the situation be favorable, may be supplied by a pipe leading from some neighboring spring. In conducting a butter dairy, it will be advisable to divide it into three compartments—a milk house, a churning house, with conveniences for washing and scalding the implements, including a suitable boiler, and a room appropriated for keeping them in, and where they may be dried when the weather is unfavorable. A cheese dairy may be divided into a milk house, a scalding and pressing house, and a salting house. The milk dairy requires only two apartments—a milk house and a room for scalding and cleansing the utensils, and for other necessary purposes.

2. The utmost cleanliness should be observed throughout. All the utensils employed in making butter should be scalded, scrubbed, rinsed and dried every time they are used. In making cheese it is not so necessary to scald as it is to have them well washed and dried every day. When vessels become tainted with the acidity of milk, such vessels act like a leaven to every thing placed in them, and should be thoroughly cleansed by boiling; but when this is not effectual, alkali added to the boiling water will be found essential, afterwards the utensil must be either boiled or immersed for two or three days in pure water.

II. THE NATURE AND PROPERTIES OF MILK.

The chemical properties of this secretion differ somewhat in different animals. The milk of the cow has been most attentively examined, and it has the following properties:—

1. It is nearly opaque; white, or slightly yellow; of an agreeable sweetish taste, and a peculiar smell. Its specific gravity varies from 10.18 to 10.20. It boils at a temperature a little above that of water, and freezes at 32 deg. When allowed to remain a few hours at rest, a thick unctuous liquid collects upon its surface, called cream; the color of the remaining milk becomes bluish white, and when heated to about 109 degrees, with a little rennet, it readily separates into a coagulum, or curd, and a serum, or whey. In this way, the three principal constituents of milk are separable from each other.

2. By the process of churning, cream is separated into butter and buttermilk; the latter being the whey united to a portion of curd. Butter may be considered as an animal oil, containing a small portion of curd and whey.

3. The curd of milk has the leading properties of coagulated albumen. Curd, in combination with various proportions of butter, constitutes the varieties of cheese. That containing the largest quantity of oil becomes semi-fluid when heated; it is prone to decomposition, and a large quantity of ammonia is then formed in it; whereas, bad cheese, which consists of little else than curd or albumen, shrinks and dies when heated, curling up like a piece of horn.

4. Whey is a transparent fluid, of a pale yellow color, and a sweetish flavor; by evaporation it affords a minute quantity of saline matter, and a considerable portion of sugar of milk.

Having stated the chemical properties of milk, it may perhaps be advisable to advert to some observations made by Dr. Anderson, relative to the quantity of cream which is obtained at various periods during one milking:

The first drawn milk from any cow, at any time, is always much thinner, and of a worse quality, than that which comes afterwards, the richness continually increasing to the very last drop that can be drawn at that time;" so that if the milkers do not perform their task thoroughly, even to the last drop, or supposing to the last half pint, the owner loses as much cream as would be afforded by six or eight pints at the beginning, the last quantity containing the richness and high flavor of the butter in a high degree. This the Doctor proves by various experiments, thus: "Having taken several large tea cups, exactly similar in size and shape, and filled them at regular intervals, during the period of one milking, the last being filled with the dregs of the milk: they were each weighed, so as to ascertain that the quantity of milk was exactly the same. The quantity of cream obtained from the first drawn cup, in every case was much less than from that which was last drawn; and those between afforded less or more as they were nearer the beginning or end. It is unnecessary to specify intermediate proportions; but the quantity of cream obtained from the last drawn cup, from some cows, exceeded that in the first in the proportion of sixteen to one. In other cows, however, and in particular circumstances, the disproportion was not quite so great; but in no case did it fall short of the rate of eight to one. Probably, upon an average of a great many cows, it might be found to run as ten or twelve to one.

"In the next place, the difference in the quality of the cream obtained from the two cups was much greater than the difference in quantity. In the first cup the cream being a thin tough film, and very white; but in the last two of a thick but yraceous consistence, and of a glowing richness of color that no other kind is found to possess.

"The difference in quality of the milk that remained was, perhaps, still greater than either the quantity or quality of the cream, that in the first cup being a thin bluish liquid, while that in the last was of a thick consistence and yellow color, more resembling cream than milk, both in taste and appearance."

If milk be put up in a dish, and allowed to stand till it throws up a cream, that portion which rises first to the surface is richer in quality, and greater in quantity, than that which rises in a third equal space of time; and that of the third than that of the fourth; and so on, decreasing in quantity, and declining in quality as long as any rises.

Thick milk always throws up a smaller portion of the cream that it actually contains, than milk that is thinner; but the cream is of a richer quality; and if water be added to that thick milk, it will afford a considerably greater quantity of cream than it would have done if allowed to remain pure; but its quality is, at the same time, greatly debased.

"Milk which is put into a pail, bucket, or other proper vessel, and carried in it to any distance, so as to be much agitated, and in part cooled before it be put into the milk pans to settle for cream, never throws up so much, nor so rich cream, as if the same milk had been put into the milk pans directly after it is milked."

Since the time of Dr. Anderson's observations, an ingenious instrument has been invented, called a lactometer, by which the quantity of cream from a given quantity of milk may be observed, by mere inspection. The description and application of this instrument are clearly shown in the following extracts from a letter received from Miss A. Bradshaw, of Linfield, who, in connexion with this subject, has made some judicious remarks on the produce of cream dependent on the nature of the pasturage on which the cows are fed.

"The lactometer is a straight glass tube, with a mark at the top to denote a hundred parts of milk, that must be put in when it comes from the cow. The upper part is graduated, perhaps twenty or thirty degrees downwards; and after the milk has been in ten or twelve hours, it will be very visible what per centage of cream the cow's milk gives. Thus—if it is in the fifteenth degree the cream will be 15 per cent. The last milk taken from the cow has always the greatest portion of cream, and this will often vary, according to the food the cow is getting. Tares and lucern will produce good cream in summer, and beet and mangold wurzel in winter; and if a small quantity of saltpetre be dissolved in warm water, and put into the cream previous to its being churned, it will take away any unpleasant flavor those roots might otherwise impart to the butter. When it is wet weather, the cream will not be in so great a quantity, as in fine dry weather, and the richer the ground is that the food comes off, the more cream there is, and the better the milk; upon an average I get one pound of butter from twelve quarts of new milk, and four quarts and one pint of cream produce four pounds of butter, as the soil gets richer. I have observed that it takes a less quantity of milk for a pound of butter, and a greater quantity of butter will be produced from one quart of cream in summer. I skim my milk every twenty-four hours, but this depends partly upon the state of the weather; if it be cool, I can keep it thirty-six hours; in winter it may stand from thirty-six to forty-eight hours, very well. Cleanliness is of the greatest importance; and it is always necessary to take care not to dip the skimmer into the milk which has stood the longest, and afterwards into that which has been strained up a shorter time."

III. THE MAKING AND CURING BUTTER—MILKING

1. Cows are generally milked but twice in twenty-four hours, morning and evening; but for the first three or four months after calving, the milk being then much more abundant, it would be better to perform this operation three times a day.—It is important that the milk be drawn off clean, otherwise it will not only be less in quantity and inferior in quality, but the cow will also be dried off prematurely.

2. The milk, when brought in from the cows, should be strained through a fine hair searce or strainer, and placed in clean pans. It is a practice with many to keep the morning and evening's milk in separate pans, as the former is much superior to the latter in quality. A tin skimmer, with holes in it, is the best for taking off the cream, which is then transferred to a vessel called a cream receiver.

3. The period for keeping the cream previous to churning, varies from two to four days. To ensure success a certain degree of acidity seems necessary; to effect this, a little old cream, rennet, or lemon juice is sometimes added.

4. The churn, whether pump or barrel, should be made of the best well seasoned white oak; and, as cleanliness is of the first importance, great attention should be paid to the washing, drying and airing of the churns, immediately after use, otherwise they are sure to contract a sour and unwholesome smell, which must injure the quality of the butter. In the process of churning, great nicety is required; a few hasty irregular strokes or turns have been known to spoil what would otherwise have been excellent butter.

5. The best time for making butter, according to usual practice, during the summer season, is early in the morning, before the sun has attained much power. But this, of course, depends upon contingencies on which it is impossible to calculate. Science, however, has reduced that to a certainty which hitherto has been a matter of doubt. Butter of the best quality can only be produced at a certain temperature. And the knowledge of this fact is of such importance, that we earnestly invite the attention of our readers to the following details, for which Mr. Ballantine obtained the highest premium offered by the Highland Society of Scotland:

"The degree of thermometrical temperature at which butter from cream can be obtained, ranges from 45 to 75 deg. of the scale of Fahrenheit; and, from the annexed experiments, it appears that the greatest quantity of butter, from a given quantity of cream, is obtained at 60 deg. and the best quality at 55 deg. in the churn, just before the butter comes; for, in the experiments made, it was found that the heat rose four degrees during the operation of churning, though the temperature of the milk-house was the same. Repeated experiments, made at this degree of heat, gave butter of the finest color and quality, the milk being completely separated from the butter, which, when washed and made up in rolls, kept for a fortnight without acquiring

either smell or taste. At 60 degrees the quantity is greater, but the quality much inferior, being soft and spongy, and giving out a considerable quantity of milk when salt was applied, which may account for the additional weight. Several experiments were made with heat up to 75 deg. the result of which, as will appear by the table, completely accounts for the great quantity of inferior butter made in the country.

"By taking high heats, on purpose to accelerate the churning, the milk not being taken from the butter, it cannot keep, either sweet or salted. When the heat exceeded 65 degrees, no washing could detach the milk from the butter without the aid of salt; but when a quantity of salt was wrought well into it, and the mass allowed to stand for twenty-four hours, and then taken to a well of spring water and repeatedly washed, the milk, by this process was got out, and the butter re-salted in good order.

"According to experiment No. 1, sixteen pounds and a half of butter, (sixteen ounces to the pound) were obtained from sixteen Scotch pints of cream, and, from several experiments at the same heat, the result was the same; that is, more butter was produced from the same quantity of cream than at any other heat, though the quality was inferior both as to color and texture, to the butter produced from heat, as in Experiment No. 2, which was of the very best quality, and the quantity the same as in No. 2, except towards the middle of September, when an increase of about six ounces was got from the sixteen pints of cream, in consequence of the milk producing richer cream than in the summer months.

"Experiment No. 3—The same heat was taken, but the experiment was made in a different form, and with milk from different cows, though the pasture was much the same. The churn was placed in the kitchen, exposed to a temperature of 60 deg. but by removing it to an out-house, the heat was brought down to 52 degrees at four o'clock in the morning, and just as the butter was forming, the heat was found to be 56 deg. having risen four degrees. The quality was such as would ensure a ready sale in any market, at one penny or two pence per pound above what I saw in the house made at a former churning. No. 3 in the table is an average of four experiments, made at the same heat, in all of which the butter was excellent.

"Experiment No. 4—Heat of cream when put into the churn, 65 deg.—rose to 67 deg—in thirty minutes butter came, but it was what is called bursting the kirn. The quantity was deficient, and the quality really bad, being white, short and bitter. Both salt and saltpetre were applied without effect, for the butter contniued soft and pale. A few more experiments were made on a small scale with heats as high as 75 deg. and although butter was got, yet it was of such a quality as was only fit for grease butter.

"Experiment No. 5, is the result of several churnings, taken at 50 degrees, in which the butter was of good quality, but evidently injured by being so long under the churning process.

"From these experiments, it appears that the temperature at which butter from cream can be obtained, in the greatest quantity, is 60 degrees in the churn, just before the butter is formed, or 65 deg. when put into the churn.

"The best quality at a temperature of 51 deg. in the cream, and 55 deg in the churn.

"The temperature at which butter from cream can be obtained in the greatest quantity and of the best quality, in the medium of Experiments Nos. 1 and 2, or 53 1-2 deg of cream, and 57 1-2 deg. in the churn, before butter comes, as appears from No. 6, which gives the result of several churnings, taken at the medium heat of Nos 1 and 2. At this heat every advantage is gained, as to quality, and any additional quantity that may be obtained by higher heats, is only so much milk retained in the butter, which must greatly injure its quality—If the churning house is properly constructed, it is easy to gain this heat the whole season; for when the heat of the air was 75 deg. through the day, it was only 50 deg. in a thatched milk-house, at four in the morning; and when the heat is below that with the assistance of hot water, you can bring it up to the heat wanted.

"If the churning process is then carried on with heats, as in Experiment No. 6, every advantage will be gained, so far as heat is concerned. Butter intended to be sent to the market sweet, should be carefully gathered from the milk with the hand, and the milk gently squeezed out of it. It should then be put into cold spring water, and, after being well washed, it should be made up into rolls, with wooden flappers, and put into cold water to firm, but should not be allowed to remain longer than is necessary to firm it, as the water hurts both its flavor and color. The salt should be well wrought into it, before it is pushed into the store kit

Number.	Date.	Scotch pints of Cream.	Deg. of heat in the cream	Deg of heat when Butter came	Quantity of Btuter 16oz. per lb	Time of churning	Weight of Cream of 16oz.	Heat of the air at 8 p m
1	June 13, 1825	16	56	60	16lb 8oz.	1 1-2 hr.	4lb. to pint	56 deg
2	June 20 1825	16	52	56	16lb.	2 hours.	4lb. to pint.	52 deg.
3	June 34 1825	16	52	56	16lb.	2 hours.	4lb. to pint.	52 deg
4	July 12 1825.	16	65	67	15lb 8oz.	30 min.	3lb 14oz to pint.	70 deg
5	Oct 20. 1825.	16	50	5 3 1 2	15lb 12oz	3 hours.	4lb. 1oz., to pint.	50 deg.
6	Aug 20. 1825.	16	53 1-2	57 1-2	16lb 5oz	1 1-4 ho.	4lb to pint	

"No. 1, shows the greatest quantity of butter produced by the above heats.

"No. 2. The best quality of the butter.

"No. 3. The fine flavor and quality of this butter could not be surpassed.

"No. 4. The quality soft, white and milky.

"No. 5. Quality injured by long churning.

"No. 6. Answer to the Society's query. Quality most excellent, high in color and flavor, and solid as wax."

6. The buttter immediately after being churned, should be thrown into fresh spring water, where it should remain for a sufficient time to make it firm; some limit it to an hour, (more or less.) according to the season of the year; and at the end of the third or fourth washing, some fine salt should be put into the water, which will raise the color of the butter, and purge away any milk that may remain among it. Before salting it is very essential that no milk or water be left, otherwise a strong smell and unpleasant taste will be the certain consequence. The butter thus prepared should be immediately salted, the maker exercising his own judgment in doing so. The mixing of the salt with the butter should be done in wooden dishes, after the water and milk are completely expelled. The operation concludes by weighing and making up the butter in the usual manner, either for the table or market.

7. In winter, the butter generally loses a portion of its richness, and assumes a lighter color, in which case a small quantity of annatto may be reduced to a fine powder, and mixed with the cream before it is put into the churn. The juice of the carrot and the flowers of the marigold, expressed and strained through a linen cloth, impart a similar color, and are certainly more wholesome.

8. The milk of new-calved cows should never be set for butter until at least four days after coloring, as a small quantity of such milk will impart a disagreeable taste to the whole of the cream to which it is added. The practice of scalding cream in cold weather should also be avoided, as cream thus treated will never make good butter.

9. Turnips, carrots, &c. impart a disagreeable odor to the milk, which may in a great degree be counteracted by a weak solution of nitre, in spring water, applied in the proportion of one small table spoonful to every two gallons, as soon as the milk comes into the dairy. It may also be removed by the following simple process:

Let the bowls, whether of lead, wood, or earthenware, be kept constantly cleaned and well scalded with boiling water before using. When the milk is brought into the dairy, to every eight quarts add one quart of boiling water; and then put the milk into bowls to stand for cream. By keeping strictly to this practice, sweet and well tasted butter has been made all the winter from cows house-fed upon turnips solely.

Salting and Preserving Butter.—Butter should be salted and cured as soon as possible after it is made. The proportion of salt to a pound of butter is one ounce; but when it is not intended to be kept through the winter and spring, the proportion may be smaller, and regulated according to the taste of the curer. Some persons, to a pound of salt add four ounces of sugar; the salt, at all times, must be kept perfectly dry. In Ireland, the use of salt and saltpetre is recommended in the proportions of one ounce of stored rock or bay salt, and one-fifth of an ounce of saltpetre, to twenty-eight ounces of butter.

After the butter is made it will be desirable to put it down as early as convenient. The casks should be oak, ash, or lime-tree; the latter is to be preferred; the wood should be boiled for four hours previous to being made into casks, and afterwards well soaked in spring water. Whether casks or crocks are used, the greatest cleanliness should be observed. Old and new butter should never be mixed, nor should two makings; however, should there not be a sufficient quantity collected in one day to fill a package when cured, the quality of the butter may in a great measure be preserved by giving it a partial salting, and covering it over with a clean linen cloth, placing it in a cool place. Butter should be well pressed down, its surface covered with pure salt, and the lid put securely on to exclude the air.

In small dairies, for domestic use, the butter is pressed down in layers, on each of which pure salt is strewed; when the crock is filled, it is tied down.

(Process of Cheese-making in our next No.)

From an English paper.

CHEAP RECEIPTS TO INSURE HEALTH.

1. *Rise early.* Walk or ride for an hour or two, then eat a hearty substantial breakfast. Let your other meals be moderate, & use exercise freely, (by walking, skipping, or in any other way,) before going to bed. This receipt has lately been recommended in strong terms by Sir Astley Cooper, and many others of the most eminent physicians and surgeons in London. Its first direction is consistent with Franklin's well known maxim—"Early to bed, and early to rise, will make a man healthy, wealthy and wise." Its last direction equally agrees with a well known couplet—'After dinner, sit awhile, (i. e. a few minutes;) after supper walk a mile."

2. Keep your feet warm, (i. e. exercise;) your head cool, (i. e. by temperance;) and your body open, (i. e. take great care to avoid costiveness.) This was the golden rule of *Boerhave*, the greatest physician in modern, or probably in ancient times; who concluded his advice by saying something to this effect—"If people would only observe these plain, simple rules, and would avoid a current of air as they would an arrow, physicians would be altogether an useless class of beings."

3. *For Children.* "Give them plenty of milk; plenty of flannel; plenty of air; and let them have plenty of sleep; and they will seldom, if ever, ail any thing." That is, milk is their best diet; they must be warmly clothed; must be much out of doors; and must always be allowed to sleep on till they wake of their own accord.

And now Mr. Editor, I challenge any medical man, or any other of your readers, be he who he may, to discover any reasonable objection to these plain, simple rules, or to offer better. If he can, I shall set him down as a wise man, and a benefactor to the human race. Were they my own, it would be consummate arrogance to say this; but they are the deliberate reccommendations of the ablest of men; and they are the obvious dictates of nature.

FOR THE GENESEE FARMER.

THE PROCESS OF MAKING MY CURRANT WINE IN 1831.

I began to pick the currants on Thursday the 7th July—finished picking in the forenoon of the 8th—took ten pecks, washed them, pounded them up in an open barrel, to ferment—added three or four gallons of hot water to hasten the fermentation, and covered the barrel with a flannel blanket and board, as prescribed by Maj. Adlum for his grape wine *must*.

On Saturday afternoon I extracted the juice from the currants; firstly, by skimming off those that floated on the top, and squeezing them out by hand, in balls, and put them into a three gallon stone jar, and filled it up with hot water to hasten the decoction of the remaining extract;—then skimmed out those that sunk to the bottom of the cask, and put those balls into the jar, and added hot water in like manner, and when cool, squeezed these balls of currant seeds, skins and stems over again.

I found the pulp of the currant, floating in the juice thus left in the cask, by skimming, to be so fine as to fill up the pores of cloth strainers, both of woollen and linen cloth, that I could make but slow progress. I then strained it through a wire sieve twice, and collected out as much of the pulp as I could; and in like manner strained the second extract.

Then dissolved a half pound crude Tartaric acid, (or Argal of the shops) and added the solution to the juice. The object of adding this, was to increase the acid of the must, the more fully to decompose the saccharine of the honey, and to give the liquor a better vinous flavor. [Argal is so hard to dissolve, and has so much residuum, that it ought to be three or four days in the course of its solution, and to be decanted and filled up several times with hot water.]

I then took three quarts of the juice and added one quart of water, and three pounds of honey, which I found did not float the egg, (according to Maj. Adlum's prescription for making his grape wine,)—then added the fourth pound of honey, (making one pound of honey to each quart of liquor,) and it floated the egg to the size of a shilling piece.

I then put the currant juice, which, with the additions of water I had made to it, was about eighteen gallons, into the open barrel, as I had done the currants;—then added eight gallons of Havanna honey, (which I had purchased in the village at 87½ cts. per gallon,) stirred and dissolved the honey, and covered it with a blanket and board, and left it to stand in the cellar four days to ferment; during that time, skimmed off the scum that rose to the top two or three times, dissolved it in warm water, strained and put back the extract.

On the 14th July, having previously procured of a grocer a good iron bound cask of thirty-three gallons and painted it, I fumigated it with a sulphur match and put up the *must* into it, and filled it up with six gallons of cold well water; having tested the strength of the *must* with this proportion of water, and the egg, and found it of the requisite strength; then bunged the cask loosely, and a few days afterwards bunged it tight.

On the 25th August I examined the *must* and found it to taste strongly acid, as if inclined to prick; but on consulting with Mr. GOODSELL, he considered its acidity to be merely the predominancy of the Tartaric acid I had put into it, and not of the acetous fermentation, and advised me to fine it down with a pint of skim-milk, instead of adding a gallon of brandy or honey, as I had proposed. I did so, and this is the last I have done to it, except to draw a bottle, with a vial for a proof glass, from the bung about once a month for tasting it, and I have found it gradually improving ever since, the redundancy of the tartaric acid subsiding into a vinous or grape-flavored liquor; not ripening as fast as my former honey currant wine, promising to become as good, but a dry-wine. I have not racked it off at all, and propose to leave it to remain on the lees. Maj. Adlum's receipt required it to be racked in the fall, and again in the spring.

In the foregoing, I have given a minute detail of the process, from notes taken at the time, in order to render the subject simple and familiar to those who may be disposed to make for themselves a barrel of wine, as good as the average quality of wines found in merchant's shops, and costing about one third or fourth as much:—The cash part costing seven dollars for the honey, nearly two dollars for the cask and painting, and calling the currants two dollars, making eleven dollars for about twenty eight gallons wine, beside the lees, at forty cents per gallon—including the labor, say fifty cents.

I found my home-made honey the best article. My bees did not work well the last season, (which was a general misfortune through the country, the causes for which require some investigation,) and I procured the Havanna honey as a substitute, which I found about one-eighth of less strength than my own—as eighty-four pounds of the former was about equal to ninety-six of the latter. I did not clarify it, as I proposed in my former receipt, as I found it to be clearer than I had expected, and left it to the vinous fermentation to work off whatever of impurities there were in it.

In making my next barrel, in July, I intend to take only eight pecks of currants, and only one-fourth pound Argal, as I found the half pound to afford an excess of acid; and those who prefer a sweet, cordial tasted liquor, can omit that.

Those who cannot conveniently obtain honey, can make use of sugar in its stead, and of either maple or sugar cane; but unless it is already pure and good, I would recommend them to dissolve and clarify it, as I found in my experiment with the maple sugar, that the impurities of the saccharine very sensibly affects the quality of the liquor

J. HAWLEY.

Rochester, 24th May, 1832.

FOR THE GENESEE FARMER.

ROSA RUBIFOLIA FOR HEDGES.

I agree with *W. R. Prince* in believing that *Rosa rubifolia* would make a formidable hedge. It is not only hardy, but as far as I have observed, it never infests the ground near it with suckers, like the common rose. But there may be one objection to its general cultivation in this district: the branches of mine are becoming disfigured by scabrous knobs, the average size of a grain of Indian corn, which are probably caused by the irritation of insects; and it may be apprehended that these will eventually prove destructive to the older and stronger stems, if not to the whole plant.

D. T.

5 mo. 16, 1832.

FOR THE GENESEE FARMER.

SHEEP.

I saw in Buffalo to-day, about a dozen very large newly imported English sheep, following their keeper through the street. Their owner was a farmer, and has emigrated to this country in company with many of his friends to settle on farms. The sheep were very fine animals, of the long wooled breed, raised in Gloucestershire. Some of the ewes had plump, healthy lambs by their sides. These are a valuable breed, and the more they can be introduced into the country the better. Great numbers of substantial English farmers are coming into this region this year. They are generally well off in their circumstances, and are a valuable acquisition to our country.

EMIGRATION.

To one who loves to study, and observe the various descriptions of character, habits and nationality of the human family, the quays and docks of Buffalo furnish an ample field. Canal boats filled with emigrants, and covered with goods and furniture, are almost hourly arriving. The boats are discharged of their motley freight, and for the time being, natives of all climates and countries patrol our streets, either to gratify curiosity, purchase necessaries, or to inquire the most favorable points for their future location. Several steamboats and vessels daily depart for the far west literally crammed with masses of living beings to people those regions. Some days, near a thousand thus depart. Hundreds and hundreds of horse wagons arrive every spring and fall with emigrants from our own state; and when at Buffalo the whole caravan, consisting of family, horses, dog, wagon and furniture, are put on board the steamboats, and landed either in Ohio or Michigan. Some even go round through the upper lakes and land at Chicago, and pursue their course to Indiana, Illinois or Missouri. As I have stood upon the wharves and seen the departure of these floating taverns, with their decks piled up in huge heaps with furniture and chattels of all descriptions, and even hoisted up and hung on to the rigging; while the whole upper deck, and benches, and railings, sustained a mass of human bodies clustering all over them like a swarming hive—and to witness this spectacle year after year, for many months in the season, I have almost wondered at the amazing increase of our population, and the inexhaustible enterprise and energy of the people! What a country must the vast border of these lakes become! And Buffalo must be the great emporium, and place of transit for their products and supplies.

In the month of August, 1818, not yet fourteen years ago, the first steamboat built on Lake Erie, Walk-in-the-water, left Buffalo for Detroit. She made a trip every eight days, and hardly supported herself. Now, two steamboats leave Buffalo daily for the ports west of Buffalo, besides several schooners of 50 to 150 tons burthen; and for the two last years their average profits deducting all expenses, have been from 50 to 75 per cent! Yet the emigration pours on with a current continually augmenting, and a broad, fertile country is yet open for their reception, with a fine climate

and an inexhaustible soil. And our children, and our children's children will never see it cease. It must go on till the whole American world, even to the Pacific shores, become one vast, populous, intelligent community.

FARM BUILDINGS.

T. H., of Cayuga county, altogether misunderstands my notions about buildings, particularly barns. I will thank him much if he will point out a word in my article on "Farm Buildings," where I even alluded to the Pennsylvania barns. But, on the other hand, I agree with him closely. I like his barn very much. It is altogether on my plan. My hints were only general, as I intended them to be. Whether the end or side be set to the south is a mere matter of convenience. I will try when I can find leisure to give my plan on paper. In the mean time, I hope before others censure my views, they will see that they correctly apprehend them. T. H., by the way, must be a good farmer. I like such men. He has had wisdom enough to build a good barn, and to tell the world how it was done, that others may be benefitted. I wish the country had more such farmers. ULMUS.

FOR THE GENESEE FARMER.

ANSWER TO THE INQUIRY OF E. Y.

MR. EDITOR—In your paper of 16th inst. the inquiry of "E. Y." gave me, on first reading it, much surprise. I believe, however, that the information he seeks *is* to be found in books, as, most certainly it should be. The Young Millwright's Guide, by O. Evans, edition of the present year, by Carey and Lea, of Philadelphia, it appears to me is very amply and satisfactorily full and explicit upon the subject of calculating the power of mill seats. If "E. Y." will consult that work, from page 102 to 114, both inclusive, I think he cannot fail to find all he desires or can be supposed to need, upon the points he mentions. Much of the book, still farther on, is pertinent, also, though less so than the portion I have mentioned. The details, of course, are far too numerous to be copied here.

Brunton's Mechanics, also, is a work which sheds some light on the subject, though of a less minute character than the volume devoted solely to mills. That work (the American edition, with notes by Renwick) should be in the hands of every one who builds a mill or any other kind of machinery. In the edition of 1830, at page 138, and onward, "E. Y." will find additional assistance, I think, in the subject of his inquiry. H.

FOR THE GENESEE FARMER.

NATIVE GRAPES.

In the first volume of Hazard's State Papers, page 517, is an account of the Mohawks, by the Rev. John Megapolensis, written in 1644. He says, "Though the vines are not cultivated, the grapes are as good and as sweet as in Holland. One sort is very large, and as big as a middle-sized plum, somewhat filmy, with a thick skin, and called Pork grapes. If the vines were cultivated, we might have as good wine as in Germany or France. Last year I had a boat load of grapes in press. When new, the wine tasted better than French or Rhenish must. The juice is a high red."

The book is not now before me, but I think the Rev. writer was the Dutch chaplain at Fort Orange, now Albany; and I suggest whether the word pork may not be an error for fox in transcribing.

I have noticed various articles in your paper relative to the origin of the Isabella grape. Nine or ten years ago, an intelligent gentleman of the State of New Jersey informed me, that he had growing in his garden the genuine Isabella, and that his father-in-law had brought it from Georgia about 1790. I will furnish Mr. Prince with the names of these gentlemen, and he will have no difficulty in ascertaining whether there is any mistake in this account. I suppose it is now agreed that the Isabella is a native; but if not, I should consider it possible that it might have been introduced into Carolina by the Swiss who founded Perrysburg, about the year 1735, with a view to the culture of silk. The gentleman who was represented to have brought it to New Jersey, had a plantation in Georgia, at no great distance from Perrysburg. G. H.

Cleveland, Ohio.

FOR THE GENESEE FARMER.

HARD NAMES.

It is becoming fashionable with writers of a certain class, to complain of "hard names." If I ask how they feel themselves injured, I find that in reading journals devoted to farming and gardening, they sometimes meet with names which they do not understand, and they are grieved that such things should be written. On due inquiry into their professional business, I may learn that one of these *authors* is a farmer, who raises wheat, and oats, and Indian corn and potatoes—makes butter and cheese—and fattens beef and pork,—a very respectable employment; and that another of these *authors*, is a market gardener, who raises radishes, and onions, and melons, and cabbages,—all very necessary to our comforts; but because they have not learned the use of such names, they conclude that such ought not to be used. Now I should say to them, 'My good neighbors, the articles to which you allude, were not written for folks like you; and all you have to do in the case, is *to skip them*, as the boys say at school. A paper like the Genesee Farmer, cannot be supported without *many* subscribers, some of whom differ in their tastes from yourselves; and while you get *five* articles that interest you (and which you can read without spelling,) it will be no great effort of generosity on your parts, to allow *one* article of "hard names" for such as understand them. There are merchants, and mechanics, and some others, who are fond of ornamental gardening, but who are not interested in your modes of ploughing, or digging, planting or manuring. They also take the paper, and want to find something in the line of their amusements. If you get your proper share of information, you ought to be satisfied; and not begrudge a pittance to others who are entitled to as much attention as yourselves.'

These *authors* seem willing it should be understood that they understand every thing but "hard names:" and *they may know no more than to believe so*, but it is a great mistake. Language is a tolerable index to the treasures of the brain.—The nation that has a meagre language, has but little intellectual cultivation. It is impossible to acquire a proper knowledge of the Natural Sciences, without acquiring many *names* and *terms* not in common use; because we can have no need for such in the common business of life. What can a man who has always resided in Pearl Street or Broadway, know of a *coulter*, or a *clevis?* an *evener*, or a *whipple tree?* To him, these would be "hard names;" and he would have as much right to complain as our common farmers have of the *terms* in Botany or Entomology.

Some have an aversion to every thing that is but slightly raised above their own level. The proper name of this sensation is *Vulgar Prejudice*. Whether it prevailed in the earlier ages of the world, is rather uncertain; but our *Saxon* ancestors have transmitted it in great purity to their descendants; and one of its most unerring traits is a hatred of "hard names." Edward the first was a "hard name" to those who called him "Long Shanks;" and the distinguished individual known as "Old Hickory face," has another "hard name." Frederick the Great of Prussia was a "hard name" to his soldiers who called him "Old Fritz." Who, in time of the late war, did not hear of Uncle Sam? the United States having become a "hard name" which people did not like to pronounce. There is as much affectation in vulgarity as there is in pedantry.

Of those men who in the last age, have done most to improve the Agriculture of Great Britain, none have been more conspicuous than Arthur Young and Sir John Sinclair. Yet they wrote no books in declaiming against "book learning;" nor did they conceive it necessary to hide their ignorance under so thin a veil. They had sense enough to understand that those who studied a subject most, ought to know best what terms were fittest to be employed in reference to such a subject; and on all proper occasions they used such "hard names" without scruple, as the Chemist or the Botanist had provided. And if any thing great or good is to be achieved in this land, it will be by stimulating the liberal minded, and not by flattering the prejudices of the vulgar.

An Observer of passing events.

BREMEN GEESE.

The editor of the Genesee Farmer requests us to "give a general description of Bremen geese, also the prices at which they could be furnished." We cheerfully comply with his request by giving all the information we are possesed of, respecting these valuable animals.

The following is an account of their first introduction into this country, by Mr. James Sisson, of Warren, R. I. contained in a letter to Mr. James Deering, republished in the New England Farmer, vol. iv. page 44. "In the fall of 1826, I imported from Bremen, (north of Germany,) 8 full blooded perfectly white geese. I have sold their progeny for three successive seasons; the first year at $15 the pair, the two succeeding years at $12. Their properties are peculiar; they lay in February; set and hatch with more certainty than the common barn yard geese; will weigh nearly and in some instances quite twice the weight; have double the quantity of feathers; never fly; and are of a beautiful snowy whiteness. I have sold them all over the interior of New-York; two or three pairs in Virginia; as many in Baltimore, North Carolina and Connecticut, and in several towns in the vicinity of Boston. I have one flock half-blooded that

weigh on an average, when fatted, thirteen to fifteen pounds; the full blooded weigh twenty pounds."

Mr. Sisson has received a premium from the "Rhode Island Society for the encouragement of domestic industry," for the exhibition of geese of this breed. They are said to possess the following advantages over other varieties of their species: They grow to a greater size, may be fattened with less food, and their flesh is of a superior quality.

They can be had at $6 per pair, of Col. JAQUES, of the Ten Hills Stock Farm, Charlestown, Mass.; of Mr. T. WILLIAMS, of Chelsea; and of Mr. J. B. RUSSELL, publisher of the New England Farmer, at the same price.—*N. E. Farmer.*

AGRICULTURAL SOCIETY.

The editor of the Lyons Countryman, Myron Holley, Esq. in publishing the proceedings of the meeting at which the Wayne County Agricultural Society was formed, says:

Our readers will perceive, by reference to our columns this week, that an Agricultural Society, for this county, has been organized. We commend this institution to the fostering care of all our citizens. Men, women and children are all interested in it; for it may easily be made the instrument of their common benefit. The whole earth was given to man for him to subdue and cultivate; and it is susceptible of a cultivation, which will enable it to sustain fifty times more rational and happy beings than have ever yet dwelt upon it. The object of the society we have formed is to call forth and apply, as far as we are able, the motives and means of such a cultivation. Agriculture is the great nurse of human life. The earth needs only to be struck with the hand of industry, to show its wonderful capacity to supply the wants of man; and the greater the knowledge by which industry is directed, the greater is its productiveness. Agriculture is also the mother of all arts. The raw material of every useful or beautiful manufacture in the world, whether woven, or hammered, or hewed, is derived from the earth; and so are all the physical subjects of commerce. There can be no employment more useful, or more truly honorable, than those, which have for their object, the improvement and extension of the arts of Rural life. And they are among the greatest and most permanent benefactors of their kind, who invent facilities, or discover new processes for these arts. If we could bring together in all their details, the means of domestic comfort possessed by the greatest potentates of ancient times, and compare them with the means of such comfort now possessed by common men, in our country, in consequence of the improvement of the useful arts, and the applications of scientific principles to the every day labors and common wants of life, we should be overwhelmed with astonishment at our advantages; and put a new estimate upon the unobtrusive labors of instructed and reflecting farmers and mechanics.

The interests of the Society now formed are committed to those who ought best to understand them—to the very men who will most enjoy them. We hope the town committees will be prompt and earnest in performing the duties assigned them, and that the substantial and respectable men of the county will at once come out actively in aid of an institution, which can cherish no improper objects, and which intends to promote the real interests of all.

NEW AND DELICIOUS SPINAGE.—The Editor of the American Farmer announces with peculiar gratification, the introduction of a new and most excellent spinacious vegetable, in the *Chenopodium Quinoa*. It is deemed, at his table, very superior to any kind of spinage, when prepared as such, and to any kind of vegetable usually called greens. It is extremely tender, and of a fine rich flavor. It is easily grown, even more so than any other vegetable, a patch a rod square furnishing an abundance for a family of ten persons for a month, and this requiring only an ounce of seed. One plant of early spinage sowing, left standing on a rich part of the patch, will produce an abundance of seed for the next year's use.

The above quality of the Quinoa makes the introduction of this vegetable a valuable acquisition, even though it did not possess the still more valuable property of a cereal plant. In the latter quality we believe it will soon rank among our most valuable grains. When prepared in any of the forms that rice is usually served up, it is excellent, and in one or two we decidedly prefer it to rice. Its culture appears to be attended with no difficulty whatever. It is unaffected by frost, and grows vigorously before any other plant shows any signs of vegetation. It is, however, a "rough feeder," and the richer the ground the greater will be the produce—even a pile of rotted stable manure, with a little earth on the surface, is not too rich for it. In such a place a single plant will yield from one to two quarts of grain. On very rich ground the plants require more room than on a poor or medium soil—they should be allowed from one to four feet square according to the soil. They bear transplanting as well as cabbage plants, and we have now a considerable patch planted out for experiment. In this mode, (transplanting,) an ounce of seed will furnish plants for an acre of ground.

For spinage or greens, the seed can be sown at different times during summer, so as to insure a supply till winter. All that it requires is a rich soil. We shall furnish the American Farmer Seed Store with a good supply of seed the ensuing fall.—*American Far.*

SPLENDID WORK.—We have just received from England a copy of the "*Pyrus Malus Brentfordiensis*, or a concise description of selected apples, by Hugh Ronalds, of Brentford; with a figure of each sort drawn from nature on stone, by his daughter." This is probably the most splendid and at the same time most correct publication on apples ever laid before the public in any country. There are one hundred and eighty-five varieties of apples described and figured; and so correctly and beautifully are the drawing and coloring done, that a person familiar with any apple represented, will detect it instantly without the aid of the marginal references. Miss Ronalds has certainly performed her part of the work with eminent success; it is creditable alike to her genius and industry. There is one lamentable deficiency, however in this work, and one which every possessor of a copy will find it necessary to supply by way of notes—we allude to the names of fruit.—Mr. Ronalds has only given the name by which each apple is most generally known, at his nursery, without any reference to the numerous synonymes; so that in this country many of the apples will not be known by the names in the book though, as before stated, any body will know the fruit by the drawing, if he is familiar with the original. Prince's Pomological Manual, third part, will be a valuable assistant in supplying this deficiency. To nurserymen this book is invaluable, as it will not only enable them to ascertain the correct names of apples, but to exhibit a picture of the fruit to their customers, scarcely inferior to the fruit itself. It will also be a splendid addition to gentlemen's libraries, especially amateurs of fruit. So splendid a work it will of course be expected is very costly, the price being five guineas in London, and hence no copies have been imported by our booksellers—indeed it is believed that there are only three or four copies in the United States.—*Ib.*

ROT IN SHEEP.

This disorder is generally attributed to the pasturing of sheep on low, wet grounds, and if the suggestion be correct, that it is always attended with the presence of insects in the liver, it is a remarkable fact that the livers of the full grown deer, in Sullivan, and other counties west of this, are almost, without exception, similarly affected. These animals, it is well known, pass most of their time in the thick laurel swamps, browsing upon the foliage of the Rhododendron Maxima. It will be seen in the extract given below, that salt has been tried and found efficacious. It would be a complete test of the beneficial effect of the proposed remedy, could it be ascertained that the deer which have access to salt licks, are exempt from these *flukes*, as they are termed. We would take it as a favor, if some of our sportsmen would endeavor to investigate the circumstance and inform us of the result. In the correspondence of the Bath and West of England Society, for the encouragement of Agriculture, Arts, Manufactures, and Commerce, Mr. Pryce, one of the contributors to that collection, endeavors to account for the rot in the following plausible manner:

"Is it improbable that some insect finds its food, and lays its eggs on the tender succulent grass found on particular soils, (especially wet ones,) which it most delights in? Or that this insect should, after a redundancy of moisture, by an instinctive impulse quit its dark and dreary habitation and its fecundity be greatly increased by such seasons, in conjunction with the prolific warmth of the sun? The eggs deposited on the tender germ are conveyed with the food into the stomach and intestines of the animals, whence they are received into the lacteal vessels, carried off in the chyle, and pass into the blood; nor do they meet with any obstruction until they arrive at the capillary vessels of the liver. Here, as the blood filtrates through the extreme branches, answering to those of the *vena porta* in the human body, the secerning vessels are too minute to admit the impregnated ova, which adhering to the membrane produce those animalculæ that feed upon the liver and destroy the sheep. They much resemble the flat fish called plaice, are sometimes as large as a silver two-pence, are found both in the liver and in the pipe (answering to that of the *vena cava*) which conveys the blood from the liver to the heart."

He then proceeds to recommend salt as being pernicious to most insects, and likewise quotes the authority of Lisle, who, in his book of husbandry, says that a farmer cured his whole stock of the rot by giving each sheep a handful of Spanish salt five or six mornings successively.

On the same disease another correspondent says, "That the rot is occasioned by the insects found in the liver' and which are called flukes, is very evident; but to account for their coming into the liver is not so easy. On killing a sheep lately, which was seemingly in good health, I examined the viscera carefully, and in some of the passages leading to the liver, (which appeared turbid) I found a whitish thick liquor which appeared to be all in motion. On applying a pocket glass, I found it to contain thousands of these flukes, which were apparently just hatched, and about the size of mites. These, if the sheep had not been killed, would soon have obtained their usual size, and proved its destruction."—*Tablets of Rural Eco.*

CURE FOR GLANDERS.

In looking over a late number of the Lancet, a medical work published in London, we find an article devoted to the treatment of the above disease, which is so frequent and fatal among horses.

The first medical medicine recommended is a *pure atmosphere*. It is said that glanders is the peculiar disease of stable horses, and it is urged that the horse must be turned out where he can at all times be surrounded by cool and pure air. This must constitute the foundation of hope, in all attempts to remove the complaint. It is in vain to use local or other medicines upon the horse, while he is confined in the stable. No sound horse should be permitted to be in the pasture or inclosure where the glandered horse is. A field should be devoted to the infected animal, and neither cattle nor sheep should feed in the same ground with him, because the virus may be communicated even to them.

Local applications, such as injections, &c. to the nostrils, are deemed useless if not prejudicial, because they only serve to increase the morbid irritation already existing in the effected part.

Counter irritants, such as blisters or setons along the nasal bones should not be omitted, provided the animal gives indications of pain when pressed there by the fingers.

Tonics, particularly the sulphate of copper, (blue stone,) have been found efficacious where the strength of the horse is considerably reduced. The copper will act as a general tonic, and at the same time with peculiar local determination. Its effects in healing nasal abrasions and arresting nasal discharges, is thought to be unquestionable. It may be given in doses of sixty grains once or twice a day. It may be dissolved in a bucket of warm water.—*N. E. Far.*

Sport for Gentlemen.—Take a double barrel fowling piece, with a shot bag and pouch, go into the fields and shoot the little birds that destroy the worms on the trees and the insects upon the plants. If by your success the field birds should be killed off or frightened away, set yourself down upon a bank, and try your hand upon the useful and harmless swallows who are skimming the meadows on their swiftest wing. It will show your skill as a marksman, & the pleasure of their dying scream will be greatly enhanced by the reflection that their unfledged offspring will die of starvation in their nests. It would be excellent *employment* at least, we know of one gentleman who makes it his *sport*.—*Connecticut Herald.*

VALUABLE BOOKS.

HOYT, PORTER & CO. No. 6, State-street, Rochester, have for sale, the following valuable works for Farmers and Horticulturists:

Essays on American Silk, with Directions to Farmers for raising Silk Worms, by J.D'Homergue and P. S. Duponceau.

An Essay on the Practicability of cultivating the Honey Bee, in towns and cities, as a source of Domestic Economy and profit, by Jerome V. C. Smith, M. D.—Price 37½ cents.

"I will venture to say that every person buying this little book, will find three shillings worth of amusement, and twice the amount of profit, if he choose to avail himself of it, in reading it. It is altogether unpretending, and gives but the author's experience, together with a few observations of others in the management of bees According to his views, the whole process of keeping bees is so simple—their operations so delightful to a lover of animated nature, and withal so profitable, that almost any one, after reading this little work, if he have no bees, will forthwith incontinently go to the nearest bee keeper, buy a hive, and commence apiarian at once." *See Genesee Farmer, Vol. 2, p. 108.*

The New American Gardener, by T. G. Fessenden, editor of the N. E. Farmer, sixth edition—Price $1.

"This may be considered the most popular and practical work on Gardening, extant."

Willich's Domestic Encyclopedia, or Dictionary of facts and useful knowledge, chiefly applicable to Rural and Domestic Economy.

"The work consists of 3 volumes octavo, containing about 600 pages each. The price is $6. I purchased a set, of a travelling book establishment, a few years since, at less than the price above named, and never, to my recollection, have I owned so cheap a work. All subjects of rural and domestic economy are there treated of with a tact and knowledge rarely seen. To the farmer, the work is invaluable; containing a complete treatise on farming; many excellent articles on agriculture and its various subjects; on the culture of the orchard and all kinds of fruit, with a complete treatise on the vine, its management & culture, and the making of wine. Many instructing articles on trees and timber are contained in it. The various grasses are fully treated of; and a large vegetable calendar, with a copious botanical treatise. In fact, all that can interest the farmer, or horticulturist, from building a barn down to a bee-hive, or planting a tree or a cabbage, is there, together with a large and well arranged appendix, containing a good system of domestic medicine; and winding off with a full treatise on domestic cooking and household economy. Many plates are inserted in the work, illustrating the subjects treated of."—*See Gen. Farm. Vol. 2, p. 12.*

Treatise on Horticulture, embracing descriptions of a great variety of Fruit and ornamental Trees and Shrubs, Grape Vines, Bulbous Flowers, Green-house trees and plants. By Wm. Prince. Price 75 cents.

Treatise on the Vine, by Wm. Prince—price $1 50.

Pomological Manuel, Vols. I. and II. by W. R. Prince. $1 00.

The Genesee Farmer, Vol. I.—price $2,50.

Elements of Agricultural Chemistry, in a course of Lectures for the Board of Agriculture, by Sir Humphrey Davy, to which is added a Treatise on Soils and Manures. Price $1,50.

The Complete Cattle-Keeper, or Farmer's and Grazier's Guide in the choice and management of Cattle and Sheep. By B. Lawrence—a new work. Price $1.

The Farmer's Assistant, being a Digest of all that relates to Agriculture and Rural Affairs. By John Nicholson. Price $1,50.

The Gentleman's New Pocket Farrier, by R. Mason. Fifth edition. Price $1.

Our Neighborhood, or Letters on Horticulture. By a Lady of New-Jersey. Price $1,00.

A Treatise on the Origin, progressive improvement, and the present state of the Silk Manufacture. By Dr. Lardner. Price 75 cents.

The Journal of a Naturalist.
"Plants, trees, and stones, we note,
Birds, insects, beasts, and many rarer things."
Price 50 cts.

Manual of the Practical Naturalist. Price 50 cents.

The New-York Gardener, or Twelve Letters from a Farmer to his Son. Price 37½ cents.

Rochester Prices Current.

Wheat per bushel		1 00
Flour per barrel		5 00
Pork, Mess, per barrel		12 50
do Prime do		9 00
Beef per cwt.	3 50 to	4 50
Lard " do		8 00
Cheese do	8 to	9 00
Butter do	10 to 12	50
Hams do		7 50
Beans per bushel		1 00
Apples, green, per bushel		1 00
do dried do		1 00
Potatoes do	25 to	37
Oats		50
Corn		63
Rye		75
Barley		56
Hay per ton	13 to 14	00
Hides per lb.		05
do Calf, trimmed		10
Leather, sole	20 to	22
do upper per side	2 50 to 3	00

FRESH GARDEN SEEDS.

THE subscribers respectfully inform the public that they have entered into partnership in the seed business, and they assure the public that nothing shall be wanting on their part to give the utmost satisfaction to those who may favor them with their patronage. It is the intention of the subscribers to erect an elegant Greenhouse in connection with this establishment, where a choice collection of new, rare, and beautiful flowering plants will be supplied from the New-York Botanic Garden upper end of Broadway; and also from the same establishment the best sorts of Flowering shrubs, Garden roses, Hardy perennial plants, Double Dahlias, Chinese Pœonias, Grape Vines, Gooseberries, Currants, Raspberries, Trees for the streets, &c. &c. They have just received from London, a large importation of garden and flower seeds the growth of 1831, such as Cabbage, Cauliflower, Brocoli, Radish, Pease, Grass Seeds, &c. &c.; and also from Glasgow, Hawthorn quicks for Hedges, Red moss, White moss, and White Provence roses. The trade supplied on the most reasonable terms, and all orders by mail or otherwise, will be punctually attended to. SMITH & HOGG,

New-York, May 1832. No. 388, Broadway.

THE IMPORTED HORSE, BUSSORAH,

IS now on his stand, at GENESEO, and will remain until the 20th July. This Horse was imported from Arabia, by Mr. Ogden, of N. York, and sold to C. W. Van Ranst for $5,000. He unites more beauty, power and action, than any Horse in America. He will stand at $20 the season, and 30 to insure. The owner of Bussorah will give a premium of $50 to the best colt got by Bussorah this season and foaled next year (1833) and the free services to the dam of the colt next year. For particulars see bills. *Geneseo, May 9th* 1832. [may 22-r2m

FARM FOR SALE.

THE subscriber offers for sale the *Farm* on which he resides, containing 57 acres of land, not excelled for richness or fertility, being within half a mile of the centre of business, on which are a good dwelling house, two large barns, wood house, corn house, and other out buildings, a large superior garden, an orchard beginning to bear of about 400 apple trees, of from 60 to 80 different kinds mostly winter fruit, and of the choisest descriptions; 30 to 40 different varieties of pears, with cherries, peaches, quinces, and all the smaller varieties of fruits. Also, one pair of good Wagon Horses, on a credit of four months.

ap 23-arf JOHN W. STRONG.

Encyclopedia Americana,

VOL. 9, just received and for sale by
HOYT, PORTER & CO.

RECEIPT FOR DRESSING SALAD.

By the Rev. Sidney Smith.

Two large potatoes, pressed through kitchen sieve,
Smoothness and softness to the salad give,
Of mordent mustard add a single spoon,
Distrust the condiment that bites too soon;
But deem it not, thou man of herbs, a fault,
To add a double quantity of salt;
Four times the spoon with oil of Lucca crown,
And twice with vinegar procured from town;
True flavor needs it, and your poet begs,
The pounded yellow of two well boiled eggs
Let onions' atoms lurk within the bowl,
And, scarce suspected, animate the whole:
And lastly, in the flavored compound toss
A magic spoonful of anchovy sauce.
O! great and glorious, O! herbaceous treat,
'Twould tempt the dying anchorite to eat:
Back to the world he'd turn his weary soul,
And plunge his fingers in the salad bowl.

KNOWLEDGE OF MECHANICS.

The following extract is from an Address delivered before the Apprentices' Library Company of Philadelphia, in 1830, by JOB R. TYSON, Esq. The oration abounds in just and useful reflections, but the following passage upon *the effects of knowledge & the proper kind of reading for mechanics,* will be read with special interest and profit.

Knowledge should be the inseparable attribute of man. Without it he can neither fulfil the high purposes, nor ascend to the proper elevation of his being. It should not therefore be confined to men of opulence and leisure; to the learned professions and the mercantile class; but, common as the breath of heaven it should be liberally dispensed to the lowest employment in the scale of manual labor.

An opinion has sometimes been whispered, that as great acquirements are unattainable in the busy transactions of life, all attempts at mental cultivation would prove useless or pernicious. Is then a man, it may be asked, to continue in absolute ignorance, because he cannot become greatly learned? Is he to despise knowledge, because great amplitude and profundity of research are incompatible with his leisure? If we try the accuracy of this principle by the condition of mankind, its fallacy will be immeditaely discernable. Look for a moment at the state of that part of society who are within the opportunities of sound and deep acquisitions. Are there no half made scholars no false pretenders to positive science? From the natural indolence of the human mind, perhaps the really learned do not comprise more than the meagre proportion of one to a hundred of those who have enjoyed all the advantages of education, and who profess extensive and thorough attainments. Are we to suppose that the remainder, so numerous and overwhelming in comparison, are less important in society, less useful to themselves, their friends, and their country, than the wholly uneducated, and totally ignorant! It is an absurdity. The doctrine is false, the sentiment dangerous, Every degree of intellectual culture as it removes a man still further from the brutes, exalts him in the scale of existence, and brings him nearers to the proper level of his own nature.

I cannot therefore subscribe to the meaning attributed to Pope in the line:

"A little learning is a dang'rous thing,"--

If it be esteemed an authority favorable to ignorance, that of the poet Campbell can be produced in opposition, fo rhe has directly impugned the sentiment. But I humbly submit that the popular acceptation of the passage is erroneous. The remaining verse of the distich,

"Drink deep or taste not the Pierian spring,"

plainly shows that he referred to poetical taste and judgment, which, in truth, were the drift and theme of the elegant poem from which it is extracted. Independently of the sage legal maxim, "qui haret in litera, haeret in cortice," and the explanation given by the context, a single consideration will discover the impropriety of a literal interpretation. A tyro in letters has "a little learning," and Pope who was a votary of knowledge, could not despise what the studious adventurer in the beginning of his inquiries, must unavoidably possess. And yet this notion of his denouncing incipient efforts, is as much countenanced by the phraseology of the couplet, as the belief that he wished to exclude those from reading altogether whose fortune or pursuits do not justify that uninterrupted devotion of mind, so necessary to success in exploring the secrets of science. As an admirer of truth, a lover of recondite study, and a zealot in the cause of mental expansion, he might inveigh against crude opinions and superficial research. False reasoning in criticism, he might be sensible, was the result of partial inquiry and imperfect light, and that these were the parents of foolish pride or incurable error in questions of literature; but he could not suppose that the practical benefits of the latter were countervailed or extinguished. If indeed the education of mechanics is to be approached as an abstract question of suitableness or expediency, to say nothing of the exertions of our New England brethren, the experiments of Germany and Scotland remove every difficulty. Knowledge is there diffused with an undistinguished liberality. No individual is too humble to be denied its advantages. And where shall we find in Europe such persevering industry, unambitious content, tenacious honesty, and ardent love of country, as mark the lower orders of Germany and Scotland? Vice on the contrary is usually associated with ignorance. We have the elegant testimony of Addison, that "the mind which lies fallow for a single day, sprouts up in follies that are only to be killed by a constant and assiduous culture."—The hideousness of the moral aspect of Turkey where learning is in disrepute, is very extensively known. The hapless conditions of ill-fated Greece and oppressed Ireland confessedly arise from the same fruitful source of violence and crime. Examples need not be multiplied, for the experience of every nation, the observation of every day, proclaim the benefits of *universal education.*

But while I contend for the compatibility of knowledge with the humblest offices of society, I admit that there is a sort of reading indulged in, which would probably interfere with the creditable but laborious duties of the mechanic. I mean novels, plays and poetry of the sickly or dreamy cast.—They produce a morbid sensibility and false delicacy, vitiate the intellectual appetite, & undermine every manly trait of character.—Perhaps most of the two former are mischievous even when read for amusement; they frequently do harm and seldom do good. But these are objections which apply to that species of reading in reference to all ranks in society; if a difference exist, it must refer to those only who are engaged in the active walks of life, in which a wholesome perception of plain realities, unmixed with fantastical chimeras about the present, and romantic visions of the future, is requisite to the integrity of their practical views and purposes. All inordinate excitement of the imagination is positively injurious. It makes us dissatisfied with our present condition, destroys the effect of those ordinary occurrences of domestic life which usually give pleasure, blunts the edge of sensibility to real enjoyment or woe, and is adverse to the useful faculties of the mind: the attention, memory and judgment. Books which excite this mental fermentation are not only hurtful to mechanics, they are universally pernicious, and are therefore excluded from the Apprentices' Library. But how can sound, useful, practical information interfere with the labors of the mechanic? It must make him more respected and more respectable, and if his studies be rightly directed, open his views for the improvement of his art. It must, by imbuing his mind with true maxims and just principles, make him a better man, a useful citizen; enable him to exalt the condition of his brethren, and to contribute his mite to the benefit of his country

THE IMPORTED Horse, SIR ISAAC. This celebrate horse of the Cleaveland bay breed was sent to this country from England, by Admiral Sir Isaac Coffin, of the British Navy. Said Horse was bred in Yorkshire, (England) and selected under the Admiral's orders as superior of his breed; he cost, when 2 years old, one hundred guineas; is a beautiful daapple bay; black mane, tail, and legs, and stands 16 hands, and is powerfully built; was sired by the famous horse Molineux

Sir Isaac's colts are almost uniformly of a bay color; thereby being easily matched. He has proved himself a sure foal getter.

He will stand at the stable the subscriber in Perinton, at $10 the season. Insurance agreed upon at the stable.

Good pasturage for mares. Those from a distance will be kept three weeks gratis. Good attention paid by GIDEON RAMSDELL.

Extract of a letter from Mr. Wherrell, a celebrated breeder of stock in England, to Admiral Coffin, in relation to the above Horse.

"I have a colt rising two years old, from one of my own mares, by my Cleaveland Bay Horse Mollineaux, I think him very promising, I will take one hundred guineas for him"

Extract from Admiral Coffin's answer.

"I can only you well know, rely upon your superior knowledge in these affairs, my object being to present to the Mass Agricultural Society a stallion fit to produce the best carriage horses we have here. If your horse is old enough to cross the ocean with safety, I certainly should prefer him."

Extract of a letter from Hon Aaron Tufts, of Dudley, Mass, to the present owner of Sir Isaac, dated May 14, 1832.

"The Stud Horse Sir Isaac, full blood Cleaveland Bay which I sold you and Mr. Judd, was purchased in England by Sir Isaac Coffin, when two years old for one hundred guineas, and imported the summer following, and presented to the Mass. Agricultural Society. The Horse was kept two years in this vicinity; I consider his stock more valuable than that of any Horse ever kept in this state." may 2--rf3w

NEW-YORK GARDENER,

OR twelve letters from a Farmer to his son, in which he describes the method of laying out and managing the kitchen garden, price 37½cts Just recived and for sale by

may 18 *HOYT, PORTER & CO.*

BOLTING CLOTHS.

A Further supply of Bolting cloths, received this day. THOS. KEMPSHALL & CO.